

Recipe

Dream Banana Nut Bread

Category Breakfast

Description

Le Rêve's signature banana nut bread served fresh from the oven with cream cheese



Ingredients

Servings

6

1.00	Cup	Flour	
0.50	t	Baking Soda	
0.25	t	Salt	scant
2.00		Bananas	2 Small or 1.5 large
8.00	Т	Butter	Softened to room temp overnight
0.75	Cup	Sugar	
1.00		Egg	Can use whites only if you have extra since
0.25	Cup	Walnuts	Chopped
1.00	Т	Demarara Sugar	Sprinkle on top of loaf before baking - adds a
1.00	pkg	Cream Cheese	Softened, for serving
Instruction			

Instructions

Let bananas get nice and overripe - good and soft with some brown spots. This won't come out right unless the bananas are overripe.

Mix flour, salt and baking soda and set aside. (do this the night before to save time in the AM)

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From Yacht Chef Sandy aboard S/Y Le Rêve www.yachtchefsandy.com

Mash Bananas. Combine with softened butter, egg, nuts and white sugar.

Mix wet ingredients by hand, then add to the dry ingredients.

Pour batter into a loaf pan sprayed with non-stick.

Top the loaf with a few extra slices of banana and the Demarara Sugar, optional, but pretty and the sugar adds a very nice crunch.

Bake 35 min at 335 in convection oven. (Original recipe said Bake at 325 - 350 for 30 - 45 mins in traditional oven) until a toothpick comes out clean.

Let it rest for 10 mins before slicing. Serve with softened cream cheese for spreading.